水餃

DUMPLINGS COOKING SUGGESTIONS

TO BOIL:
NO NEED TO DEFROST. PLACE DUMPLINGS IN BOILING WATER.
STIRRING SLOWLY TO PREVENT STICKING. WHEN WATER COMES
TO A BOIL AGAIN. TURN TO MEDIUM HEAT. COOK UNTIL DUMPLINGS
FLOAT AND SLIGHTLY PLUMP (TOTAL COOKING TIME APPROX 8-12 MINUTES)

TO: STEAM:
NO NEED TO DEFROST. PLACE DUMPLINGS ON LIGHTLY
OILED STRAINER OVER POT OF WATER COVER AND STEAM
FOR 10-12 MINUTES.